

OMAKASE LUNCH MENU 10TH OCTOBER 2021

At \$58++ per person

Burratina, roasted sweet capsicum, olives, basil oil
Cauliflower velouté, herbs crouton, truffles aroma
Rigatoni pasta, capers, anchovy, tuna sauce
Roasted barramundi fillet, citrus, fennel, tomato coulis
BBQ pork ribs, vegetables
Mango roll
Dark macaron

OMAKASE DRINKS MENU

Hokey pokey ice-cream

COCKTAILS

\$15++ per cocktail

SHADES OF PINK

Gin, Cranberry Juice, Sangria Syrup, Lime

THE GENTLEMAN

Whisky, Peach Syrup, Blue Curacao

FLAVOURED ICED TEAS

\$6++per glass

Passion fruit

Mango

Lychee

Wild mint

2-HOURS FREE FLOW

Prosecco: \$48++ per person

Prosecco/Red/White wine: \$68++ per person